Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-20. (Cancelled).

21. (Currently Amended) A method of manufacturing ice cream machine, comprising:

providing a liquid ice cream to an input of a cooling chamber in a cylindrical evaporator having a refrigerant input, and a refrigerant output, the cylindrical evaporator having an interior surface defining the cooling chamber, the cooling chamber having an ice cream input and an ice cream output; and

providing refrigerant to the refrigerant input, the refrigerant traveling to an evaporator reservoir having a reservoir input and a reservoir output, the reservoir input being coupled to the refrigerant output, the refrigerant accumulating as a vapor in the evaporator reservoir, the refrigerant flooding the evaporator in a liquid form due to the evaporator reservoir thereby providing superior ~~cooing~~ cooling in the cylindrical evaporator; and

removing frozen ice cream from the ice cream output.

22. (Previously Presented) The method of claim 21 wherein the evaporator reservoir is a length of copper tubing significantly longer than a distance from a compressor to the evaporator reservoir and the refrigerant travels through the tubing to the compressor.

23. (Previously Presented) The method of claim 21 wherein the evaporator reservoir is a tank and the vapor accumulates near a top of the tank.

24. (Previously Presented) The method of claim 23 wherein the tank has a volume at least .33 times a volume of the cylindrical evaporator.

25. (Previously Presented) The method of claim 22 wherein the compressor provides high pressure vapor refrigerant to a condenser, the condenser providing liquid refrigerant to the evaporator.

26. (Previously Presented) The ice cream machine of claim 25 wherein the evaporator reservoir is two-thirds filled with the liquid refrigerant.

27. (Previously Presented) A method of using cooling system for cooling a foodstuff, the cooling system comprising a compressor, an evaporator in the shape of a hollow cylinder, the evaporator having a refrigerant input and a refrigerant output, the evaporator for containing the foodstuff, and an auxiliary evaporator means for receiving a liquid refrigerant from the refrigerant input of the evaporator and providing a vapor refrigerant to the compressor, the method comprising:

providing the foodstuff in the evaporator,

receiving the vapor refrigerant in the compressor; and

providing the liquid refrigerant to the evaporator, whereby superior cooling of the foodstuff in the evaporator is attained by completely filling the evaporator with the liquid refrigerant, the auxiliary evaporator means causing the evaporator to be completely filled with the liquid refrigerant.

28. (Previously Presented) The method of claim 27 wherein the auxiliary evaporator means is a length of copper tubing significantly longer than a distance from the compressor to the evaporator.

29. (Previously Presented) The method of claim 28 wherein the copper tubing is wound in a coil above the evaporator.

30. (Previously Presented) The method of claim 27 wherein the auxiliary evaporator means is a cylindrical tank.

31. (Previously Presented) The method of claim 30 wherein the tank has a volume at least .33 times a volume of the evaporator.

32. (Previously Presented) The method of claim 27 wherein the foodstuff is frozen in the evaporator.

33. (Previously Presented) The method of claim 27 wherein the auxiliary evaporator means is two-thirds filled with the liquid refrigerant.

34. (Previously Presented) The method of claim 27 wherein the foodstuff is ice cream.

35. (Previously Presented) The method of claim 27 wherein the foodstuff is yogurt.

36. (Previously Presented) An improved method of freezing ice cream, the method comprising:

providing liquid ice cream to an ice cream input in an evaporator, the evaporator having a refrigerant input, and a refrigerant output, the evaporator having an interior surface defining an interior cooling chamber, and the cooling chamber having the ice cream input and an ice cream output, a compressor having a compressor input and a compressor output, and the evaporator being coupled to a condenser having a condenser input coupled to the compressor output and a condenser output coupled to the refrigerant input, and an evaporator reservoir having a reservoir input coupled to the refrigerant output, and a reservoir output coupled to the compressor input, whereby a refrigerant travels from the condenser through the cylindrical evaporator and the evaporator reservoir to the compressor, the refrigerant being a liquid in the cylindrical evaporator, the refrigerant accumulating as a vapor in the evaporator reservoir, thereby providing superior cooling in the cooling chamber; and

removing frozen ice cream from the ice cream output.

37. (Previously Presented) The method of claim 36 wherein the evaporator reservoir is a length of tubing substantially longer than the distance between the evaporator and the compressor.

38. (Previously Presented) The method of claim 37 wherein the tubing is coiled.

39. (Previously Presented) The method of claim 36 wherein the auxiliary reservoir is above the evaporator.

40. (Previously Presented) The method of claim 36 wherein the auxiliary reservoir is a cylindrical tank.